



# Black Birch Vineyards

SATURDAY, JANUARY 14, 2023 • 6:00 P.M.

## Charcuterie

Manchego cheese, soppressata, deviled egg



## Traminette

Bright aromas of lychee and honeysuckle, opens to green apple, quince, and spiced marmalade

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## Lump crab cake

Apple slaw, spicy remoulade



## Grüner Veltliner

Inviting nose of peach, mandarin orange, and starfruit; grassy notes and summer flavors of fresh lime and a hint of white pepper followed by a burst of lemon zest

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## Pecorino Gnocchi

Crispy pancetta, sage, toasted walnut cream



## 32° Iced Wine

Aromas of freshly baked lemon and apple tart filled with golden raisins; luxurious flavors of apricot, honeydew melon, honeysuckle, and passion fruit

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## Wild Boar Osso Bucco

Roast garlic mash potato, winter vegetables



## Estate Marquette

Opens with bright flavors of cherries and red fruit with notes of spice on the finish

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## Chocolate Torte

Raspberry coulis, whipped local cream



## Estate Blaufränkisch

Aromas of red currant, bilberry, and hawthorn; elegant notes of raspberry, lingonberry, allspice, and soft cedar with light tannins and bright acidity

\$95 per person plus tax and 21% gratuity

*If booking a room at The Deerfield Inn for January 14th you receive \$100 off the room reservation*